PROMISING NEW TREATMENT FOR ERADICATION OF SAN JOSE SCALE

By A. L. QUAINTANCE, Entomologist in Charge Fruit Insect Investigations, United States Department of Agriculture.

The San Jose scale is just now exceedingly abundant and destructive in many orchards in the Bentonville, (Ark.) section, and growers state they are unable to adequately control the pest with the usual dormant tree treatments with lime-sulphur spray. While the bureau of entomology believes that thorough spraying with dormant tree strength of lime sulphur will control the San Jose scale, yet to meet the desire of orchardists for other than lime-sulphur treatments, a number of experiments with sprays were undertaken. The purpose of the present article is to call attention to results secured in the treatment of the scale by the use of a spray containing 2 per cent of lubricating or engine oil emulsified with potash fish-oil soap.

Remarkably Effective Spray.

The careful experiments in Florida by W. W. Yothers with various sprays for the control of citrus scale insects and the orange white fly, as published in Farmers' Bulletin 933, resulted in a formula of engine-oil spray which has been found remarkably effective in view of the small amount of oil used, namely, 1 per cent, emulsified with potash fish-oil soap. Mr. Yothers found that any one of several oils of the lubricating type, when thoroughly emulsified and used at the dilution indicated, was quite effective against these scale insects and the white fly, and these sprays have now come into large commercial use in Florida.

The surprising efficiency of a spray containing such a low per cent of oil suggested the desirability of testing sprays of this character against the San Jose scale. The abundance and destructiveness of the scale in the Bentonville section of Arkansas and the desire of growers for other than lime sulphur sprays, has offered excellent opportunity for testing various dilutions of engine oil sprays against this pest. The experiments were carried out by A. J. Ackerman, of the office of deciduous fruit insect investigations, and have included tests of lubricating oils of a strength of from one-half per cent to 4 per cent or 5 per cent, thoroughly emulsified with potash fish-oil soap. The results showed practically complete killing of the scale by one thorough application of the spray of a strength as low as 2 per cent of oil. Orchardists have been so pleased with the results that the 2 per cent oil spray will be extensively used in their present necessity of bringing the pest under subjection.

Injury by Oil Spray.

A point yet to be established in connection with the present experiments is the possibly injury from oil spray which may result to the trees, twigs, or fruit buds, and several seasons' experience will be necessary before a final decision on this question can be reached. In view of the experience in Florida in spraying citrus trees in foliage with 1 per cent of oil, it is felt that dormant deciduous trees will probably stand without injury one annual treatment containing 2 per cent of oil.

In order to render the treatment available to orchardists who may wish to test it on a small scale, the following directions for making the stock emulsion are given:

Formula for Stock Emulsion.

Red Engine Oil, or oil of similar grade	gallon 1
Water	do.. ¾
Potash Fish-Oil Soap	pound 1

The oil, water and soap are placed in a kettle or other receptacle and heated until the contents come to a boil. A brown scum appears on the surface of the mixture as it first begins to boil. After boiling for a few minutes the brown scum begins to disappear and at this stage the kettle is removed from the fire and the entire mixture is pumped twice under pressure of about 60 pounds while still very hot. A proper emulsion cannot be made by stirring nor should the mixture be allowed to cool before it is pumped. Too much pumping will often break up the emulsion. During pumping, ordinary pump packing is burnt up rather quickly by the hot oil mixture. For making the stock emulsion on a large scale an all-metal pump would be necessary.

The stock emulsion contains 66 2-3 per cent of oil. To make a 2 per cent emulsion for use in a 200-gallon spray tank it is necessary to use 6 gallons of the stock emulsion.

Precaution should be taken to prevent the stock emulsion from freezing, which occurs at a temperature of about 15 degrees F. above zero.

Use Soft Water.

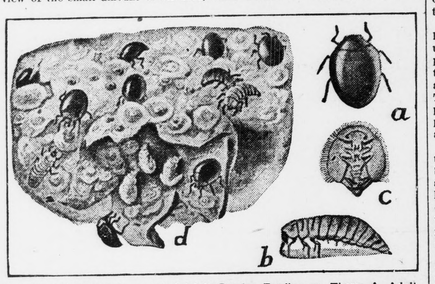
In case difficulty is experienced in making a proper emulsion, due to hardness of the water, the water used should be softened by the addition of 1 pound of caustic soda or lye per 100 gallons of diluted spray. The caustic soda should be dissolved in 2 or 3 gallons of water and then added to the spray tank and thoroughly stirred, after which the proper quantity of stock emulsion can be added.

Any one of the following, or similar oils, may be used, some one or more of which can doubtless be obtained in most parts of the country:

Diamond Paraffin Oil.
180 Red Neutral.
Jr. Red Engine Oil.
Nabob Oil.

An oil which has given excellent results in the experiments herewith reported has approximately the following characteristics:

Sp. gravity (20° C.)	.914
Flash Point	173° C.
Fire point	204° C.
Viscosity (20° C.) (Engler, H_2O=100)	17.31
Volatility (loss at 163° C.—4 hrs.)	3.3 per cent.
Acid or corroding substances	None.
Distillation 300–370° C.	48 per cent by volume.
Above 370° C.	52 per cent by volume.



San Jose Scale With Larvae and Adult Beetles Feeding on Them—A, Adult Beetle; B, Larvae; C, Pupa; All Enlarged.

PLACE FOR TOMATO PLANTS

Some Protection From Southwest Winds Should Be Provided—Fertilize the Soil.

Select a semi-protected location from the southwest winds for your tomato plants for home use. Buildings, trees, a hill or corn afford good protection. Do not set the plants too close to the protecting object or they will be injured by shade. Fertilize the soil. Set the plants deep in rows five feet apart and plants two to three feet in the rows.

ALFALFA WITH NURSE CROPS

Good Stand Made at Massachusetts Station Planted With Red and a Little White Clover.

Alfalfa sowed with peas and oats, as early as the ground can be worked, along with red clover, and a little white clover, made a good stand at Massachusetts station. The nurse crop was cut rather early for cows, and the legumes grew so rankly during the moist summer as to make a heavy cutting in September, with two crops the next season.

Caring for Little Chicks.

Brooding and caring for chicks is far more important than hatching. To chill the chicks is always fatal. It often costs something to learn this.

PLANT PEAS FOR ALL SEASON

Soil Should Be Prepared the Same as for Other Crops.

Some Fertilizer Should Be Scattered Where Row Is to Be Planted and Then Raked In—Scatter Seed Along in Furrow.

In planting garden peas first prepare the soil the same as for other crops, then scatter a little fertilizer where the row is to be planted and rake this into the soil. Next stretch a line and make a deep mark with the corner of the hoe. The bottom of this mark should be at least three inches across so that the seed can be spread somewhat and not crowded too closely together. Scatter the seed in this furrow 15 to 20 seeds to the foot, then cover about three inches deep and slightly firm the soil over the seed with the back of the hoe. About two weeks will generally elapse before the sprout appears above the ground.

At least three, and preferably four, plantings should be made at intervals of two weeks in order to keep up a continuous supply, advises the United States Department of Agriculture. If the first planting is of Alaska the second should be of Gradus or Thomas Laxton, while the third should be of Excelsior and the fourth of Telephone or some similar variety. This will guarantee a continuous supply.

There is nothing particularly difficult about the cultivation of peas—just keep them well hoed and properly trained upon the brush or wire trellis to keep them off the ground. After the peas are all gathered the vines and trellis can be removed and the ground planted to late potatoes, late cabbage, spinach, turnips, late snap beans, or any crop that it is desired to grow during the last summer or fall months.

GROW GRAPES FOR HOME USE

Few Fruits Yield More Satisfaction for Labor and Expense Involved—Are Overlooked.

Few fruits are easier to grow than the grape or yield more satisfaction for the labor and expense involved; yet comparatively few families having space and opportunity for home grape growing produce anything like an adequate supply of this fruit for home use.

SPRAYING FOR PEAR PSYLLA

Under Suitable Weather Conditions Pest May Be Exterminated With Nicotine.

Experiments in dusting and spraying for pear psylla lead to the conclusion that under suitable weather conditions the pear psylla adult on individual trees may be exterminated with equal certainty by either dusting or spraying with nicotine preparations. The practicability of freeing an entire orchard of the pest remains to be demonstrated.

Home Should Have Flowers.

A farm home or any other home for that matter, should have flowers in some form as many of the summer months as possible. It is easily possible to have them from March to December and even longer.

Easy to Kill Weeds.

Weeds are easiest killed when they first start. As soon as weeds are seen the cultivators should be started to destroy them and to make a mulch of freshly plowed soil to save moisture.

CAPES AND WRAPS

Outer Garment Now Is Important Part of Wardrobe.

Wraps for All Hours of the Day, From Earliest Morning Until Late at Night.

In Paris the wrap has come to be a most important part of the wardrobe. For the newer long, loose dresses something of the sort is always necessary for an outer covering, and lately, notes a Paris fashion correspondent, the French woman has been rather liking the cape in preference to the coat or the suit.

There is something so genuinely graceful about the wrap—so feminine and so charming. Is it any wonder that French women appreciate its lines?—it makes them so much more beautiful when it graces their forms.

The capes and the cape wraps of the new season are more numerous than ever and, in spite of the threat that suits would take their place, there seems no immediate danger of that change taking place. There are wraps for all hours of the day, from earliest morning until late at night. And each of them has its distinct character—its own way of expressing the feeling of the occasion.

Many capes are made in that voluminous manner of heaping thinness upon thinness until it becomes a composition of varied shadings. Some are trimmed with large hand-made flowers and with wreaths of smaller blossoms. Then some are covered in places with paillettes to make them glitter in competition with the evening gowns they are used to cover.

Numerous capes of silk crepe are to be seen among the Paris openings. Some of them, in the wrapped style, are provided with girdles, and others have only their collars of some different material or trimming to make them notable. One interesting wrap is made of black serge and has huge sleeves composed of black moire.

The capes for afternoon wear are very apt to be made of crepe de chine in one of the heavier varieties, and most of them are black. One of these has a collar that is formed of many layers of mallines all bunched together to make a picturesque framing for the face.

FOR THE CHILD'S WARDROBE

Some sort of a wrap is usually the first spring apparel investment for the child, although the mother who has her children's clothes made at home has probably spent much of the winter in making up little tub frocks and sturdy undergarments for wear during the spring and summer.

The newest and smartest coats and wraps for spring will be accompanied by matching hats or caps. High shades, such as hunter's green, various reds, rather bright blues are popular in both silk and wool fabric coats and capes for little girls, and some smart plaids are also shown. With these wraps the hat to match is naturally a tailored affair, trimmed with self-fabric pipings or bands and with clever little feather stickups at side, front or back.

OYSTER WHITE CREPE GOWN

This gown of oyster white crepe with georgette sleeves embroidered in black, and worn with a black milan hat whose only decoration is a large cerise rose—makes an ideal dinner costume.

TO BE WORN WITH SWEATER

Even the sweater has its accompanying cape, and this one is of white silk with large black dots.

CAPE AND DRESS "EN SUITE"

Outfit Is One of the Newest in Spring Fashions; the Dress Is in One Piece.

Quite the newest costume of spring is the caps and dress "en suite." The short circular cape has set-in pockets; the dress is in one piece and closes at the back. The blouse effect and the body lining are a matter of choice. For both cape and dress use serge, tricotine, gabardine; for the cape wool poplin, camel's hair suiting, double tweed material, etc., and for the dress soft twills, checks, heavy silk crepes, etc. Lower edge of cape 2¾ yards; of dress 5¼ inches.

Thirty-six-inch bust requires for the cape and dress four yards of cloth 54 inches wide and one-fourth yard of flannel 27 or more inches wide.

The cape and the dress are becoming to ladies with 32 to 44 bust; they are also nice for misses.—Delineator.

The Ears Are Revealed.

A new thing in hairdressing as interpreted by the French is the fringed bang over the ears. This little bang is the most extreme feature in hairdressing at the present time. Both high and low hairdressings are worn with it, although the preference is for the high dressing. The hair is drawn back rather smoothly and the ears are revealed.

FLOWERS BEDECK THE GOWNS

Self Fabric Decorations Now Blooming in Charming Profusion on Many Types of Frocks.

The only surprising thing about the great vogue for frocks trimmed solely with flowers made of self fabric, which have begun recently to bloom in charming profusion, is that the coutouriers had not realized their charming possibilities before, notes a fashion writer in the Kansas City Star. Flowers, along with laces and frills and ribbons and other dainty intimate things are such an alluring and essential part of the frivolities with which femininity decks itself.

These soft, simple, graceful frocks, with only the shy appeal of a garland or mass of these hand-made flowers, contrast delightfully and restfully with the elaborate and more exotic gowns to which we have become accustomed for some time since. It is not a far cry from the dainty, tiny satin rosebuds which have long adorned the dance frocks of the young girl to the huge and fluffy chrysanthemums and dahlias which now encircle the waist line of a frock as its sole trimming.

The flowers are very often of the same color of the material, making for a far smarter and more subtle effect than if the contrasting color were used, though this is probably contrary to one's first thought on the matter. One of the loveliest types of frocks seen this season is the all-white frock of clinging chiffons or soft silk with water lilies defining the waist line all the way around.

These flowers are made by rolling the edges of slender strips of material, usually the same as the gown, but in naturalistic colors, with ostrich swirls. These flowers lose much of their distinction if they are not closely massed together, unless it be the single flower which is used to catch up a swirling drapery, or one which has apparently dropped carelessly from the mass at the waistline and was caught and held by the end of the sash or a floating panel.

Canton crepe, crepe romain, georgette, chiffon and even broadcloth have that in their texture which make flowers of intriguing realism.

A new idea is the single flower at either side of the front and back of the waistline with long ends falling debonairly below the hem and giving it the smart uneven line.

A Taffeta Frock.

New jaunty ways to trim the spring taffeta frock are hand effects of ribbon or velvet. Graduated black velvet or alternate narrow widths are pretty on blue taffeta, while colored ribbon, an inch or half-inch wide, in rich rainbow or orange and henna shades makes a stunning oriental effect on brown. Skirts and bell sleeves are thus decorated.

Spring Suits.

Monkey jackets are back! Newer than the very straight-lined jacket they will probably not be seen quite so much this spring, but they're on the way! And designers say that next fall there will be a very decided waistline on the new garments for outdoor wear.

CHOOSING THE WINDOW CURTAINS

Selection of Colors Is Necessary; Exposure of Windows Has to Do With Harmony.

In the first place, look to your colors. The color one chooses must depend on two things—the exposure of the windows and the color scheme of the room in which they hang.

That is, a room done in tans and browns and yellows, facing south and west, where there was lots of sun, should have curtains that would not emphasize the light—perhaps cream net over the glass, with a figured cretonne over curtain, showing blue and green on an ecru ground; or taffeta curtains of a cool tan lined with blue, if that color enters into the room, or perhaps with soft brown. If the same room faces north, yellow curtains at the window, in taffeta or in some soft fabric, or curtains of a brightly figured cretonne, lined with yellow, would be good.

With those two subjects in mind—the color of the room and the exposure of the windows—one is ready to go ahead.

Styles for Women.

Low-heeled evening slippers are worn in all sorts of material—black satin, brocade, velvet. These are strapped slippers and the toe is slender but slightly rounded. Pink silk nightgowns cut on severely simple lines, and really stitched with tailor-like precision, depend on cut and stitching for their charm—not on any frilliness or trimming, for there is none. Petticoats of white satin richly trimmed with white lace are to be worn either with negligee or with some of the wide-skirted evening frocks.

Canton Crepe Bags.

Drawstring bags of canton crepe embroidered in steel beads are smart, some of the prettiest ones having petal ruffles outlined in steel beads, the bag itself embroidered in beads of steel and finished with tassel of beads.

THE KITCHEN CABINET

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They do me wrong who say I come no more
When once I knock and fail to find you in;
For every day I stand outside your door
And bid you wake and rise to fight and win.

—Malone.

WAYS WITH SUET

With a pound of nice sweet suet one may prepare several good dishes, among them are:

Old-Fashioned Hash. — Brown one large onion well chopped in one-half cupful of suet, then add boiling water to cover and six or eight medium-sized potatoes which have been diced. Stew the mixture for an hour, seasoning with salt and pepper.

Potatoes With Dressing.—Try out one cupful of suet in a baking pan and place peeled potatoes in one end to bake. After a half-hour add the following dressing: Place a quart of bread crumbs in a crock and pour over this a small quantity of soup stock; if water is used add butter, then add one egg, a small onion chopped, salt and pepper to season. Bake the dressing with potatoes. When done remove the remaining fat and serve the potatoes and dressing with a green salad.

Noodles.—Place three-quarters of a cupful of ground suet in a kettle, try out and when the bits are brown remove them. Add three pints of water, salt and pepper and cook noodles in the kettle tightly covered for fifteen minutes.

Vegetable Soup.—To one cupful of suet add one large onion sliced and browned, and two quarts of soup broth prepared from beef bones, two large tomatoes or the equivalent in canned tomato, two carrots diced, a large tablespoonful of rice, a sprig of parsley and a small turnip with a little cabbage if desired. Season well and simmer an hour. This is a delicious and nourishing soup which will take the place of a main dish.

Stuffed Onions.—Cook large, uniform sized onions until nearly done. Scoop out the center and fill with the onion chopped and mixed with chopped suet, sage, bread crumbs and pepper and salt to season. Bake, basting with a little tried out suet until a good rich brown.

Rice With Suet.—Boil a cupful of rice until tender in salted water; barley may be used in place of the rice if preferred; when cooked reserve one quart of the water with the rice and add one cupful of chopped suet. Season with onion, salt and pepper and cook one-half hour.

Every atom in the universe can act on every other atom, but only through the atom next it. If a man would act upon every other man, he can do best by acting, one at a time, upon those beside him!—Henry Drummond.

GOOD DESSERTS FOR FOUR

Often the recipe prepared will be sufficient for five to six; the following will be helpful, for no frugal housewife wishes to overfeed or waste good food.

Date Pudding.—Stone and chop one-half pound of dates, put them on the back part of the stove with three cupfuls of water. When cooked down to the thickness of cornstarch pudding, set away to become cold. Serve with whipped cream and sweetened with powdered sugar.

Cracker Pudding.—Take four soda crackers rolled fine, add two cupfuls of milk, a quarter of a cupful of sugar, a pinch of salt, two eggs beaten lightly. Mix well and add a handful of raisins or two or three prunes. Bake until the custard is firm. Cover the top with the white of egg mixed with sugar—one egg white may be reserved for this. Flavor with grated lemon rind. Brown the meringue.

Lemon Rice Pudding.—Wash and cook one-third of a cupful of rice in the following strup: Put the grated rind and juice of a lemon with one-third of a cupful each of sugar and water in a saucepan; when boiling add the rice. Cook until soft. Put the cooked rice with three cupfuls of milk and more sugar if needed into a baking dish, adding a little salt. Bake two hours, allowing it to brown slightly at the last. Serve hot or cold.

Cornflake Macaroons.—Take one cupful each of sugar, cornflakes, ground nuts and two tablespoonfuls of flour, a little salt and flavoring of vanilla. Beat until stiff two egg whites, add the sugar gradually, then the cornflakes, nuts and flour. Drop by teaspoonfuls on a baking sheet and bake in a moderate oven until a delicate brown.

Cream Salad Dressing.—Take one cupful each of sweet cream, sugar and vinegar, four eggs, a teaspoonful of salt and the same of cornstarch, a quarter of a teaspoonful of mustard. Mix the dry ingredients, add the well-beaten eggs, then the vinegar and lastly the cream, stirring well after each addition. Cook in a double boiler until thick, stirring constantly. This will keep indefinitely in a cool place.

Nellie Maxwell

Sad Blow.

The Newlyweds have a home in the suburbs and Mrs. N. was relating her disappointment with her garden to a sympathetic caller. "We did hope to have luck with our tomatoes," she said, "but even those failed us."

"What was the trouble?"

"You know there are several kinds of tomatoes and we thought we had planted the red kind, and now those horrid old tomato bushes are just covered with the green ones, which we don't want at all, as we never eat pickles."

Iceland Poppies Bloom All Summer.

Iceland poppies are perennial poppies from the far north, which will produce flowers from seed almost as soon as the annual varieties. They grow less than a foot high and bear small blossoms of yellow, white or deep orange on graceful stems. If cut before opening, the blossoms keep satisfactorily. If dead blossoms are picked off, the plants will continue to blossom all summer and far into the fall.

St. Thomas hospital in London was founded in 1228.

Daddy's Evening Fairy Tale

BY MARY GRAHAM BONNER

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THURSDAY'S JOKE

"Now, Father."

"I have a joke to tell you, Father Week," said Thursday, after Friday had started in to work.

"What is it?" asked Father Week. "I like to hear jokes, for in this business of keeping all my fine children on time I need a joke or two once in a while."

"Now, Father," said Thursday, "that is a joke you're cracking yourself. You know perfectly well you don't have any trouble with us. You know we are always on time, always, always, always.

"You know that I've never kept Wednesday waiting and I am always quite ready to go when Friday appears. And Friday is always on time, too. I've never known Friday to be late.

"We're on time always and while it is your splendid example which helps us so much, still we are punctual ourselves."

"True, true," said Father Week. "Yes, I was cracking a joke as 'they' say and as you said.

"But tell me your joke, Thursday, for you must be off on your holiday. You want to have some games with your family. Tuesday is waiting for you to play and so is Wednesday and so is Saturday and so is Monday and Sunday has a wonderful story to read to you, a simply wonderful story, Sunday says.

"Tell me your joke, Thursday, my child."

"Well," commenced Thursday, "I was working—so, of course, you know it was Thursday's day which is Thursday.

"A little girl asked her mother this question as little girls will do and as sometimes mothers will do, too:

"'Mother,' she said, 'what day is today?'

"'Today is Thursday,' her mother said.

"So I went along with the hours and played with the minutes but kept right up to time all through the day.

"But again and again, that little girl said to her mother:

"'Mother, what day is today?'

"Again and again her mother told her, but her mother said:

"'Can't you remember, my dear? I've told you a good many times it is Thursday.'

"The whole trouble is,' said the little girl, 'that I am all mixed up because yesterday was a holiday and I keep forgetting today what day it is.'

"What a joke it was! Of course, once she had been told it was Thursday she should have remembered.

"I suppose she couldn't help but be mixed up after a holiday. We've often found that people were mixed up after a holiday. They kept thinking we ought to be Monday, as a rule.

"That we can understand as it happens so often, and we see how differently things are on a holiday and naturally it is a bit mixing.

"But the part that is so absurd is that the little girl didn't remember after she had been told many times that it was Thursday that it wasn't going to change from being Thursday during the day.

"Yes, of course, once I had started in with my day's work I wasn't going to leave until it was over and until my evening's work was over, too.

"What Day Is Today?"

"Once it was Thursday it was going to continue to be Thursday all day long!

"Dear me, how nice, as if I'd change places with Friday in the middle of the day!

"Gracious me, I'd never do that."

"You never would, I'm glad to say," said Father Week, "but what strange things do happen. It certainly does seem strange to think that any one would ask what the day was, after having been told once, for everyone knows the days don't change places like that. But there are funny people and they make funny jokes for us!

"And now be off for your holiday, Thursday, my child."

So Thursday hurried off to join the other days in their funmaking.

Did You?

Did you ever see a stone step?
Or a peanut stand?
Or a sardine box?
Or an apple turn over?
Or hair die?
Or a day pass by?
Or a snake dance?
Or a horse fly?
Or a night fall?
Or a ship spar?
Or a sugar bowl?

Wrong!

"George," said teacher, "what does c-a-t spell?" "I don't know teacher," said George.

"What does your mother keep to catch the mice?" "A trap, miss."

"No, no. What animal, do you think, is very fond of milk?" "A baby, miss."

"Nonsense, boy! What scratches your sister's face?" "My nails!"

"Tut, tut, dunce! There, do you see that animal on the fence?" "Yes, Miss Brown!"

"Well, now, what does c-a-t spell?" "Kitten!"

Too Much Work.

"I want to reduce."

"Then you must choose the least fattening foods."

"But I don't know what they are."

"You can read up on them in a couple of hours."

"Aw, I knew there was a lot of work attached."—Judge.

Writing a Novel.

"My hero is a man of few words."

"Now that is ridiculous, Henry, when you are getting paid by the word."—Louisville Courier-Journal.

COMMERCIAL

Weekly Review of Trade and Market Reports.

BALTIMORE.—Wheat—No. 2 red winter spot, $1.44¾; No. 2 garlicky spot, $1.43¾.

Cob Corn—Carloads prime nearby yellow are worth about $3.50 per brl. on spot.

Corn—Contract, spot, 68¾c; No. 4 spot, 67¼; April, 69 bid.

Oats—No. 2 white, as to weight, 47½@48c; No. 3 white, as to weight, 46½@47.

Rye—No. 2 Western, export, spot, $1.15; bag lots nearby rye, as to quality, 90c@$1.

Millfeed—City Mills winter bran, per ton, in 100-lb. sacks, $35; Patapsco millfeed, per ton, in 100-lb. sacks, $33; white middlings, per ton, in 80-lb. cotton sacks, $39; same in 100-lb. jute sacks, $36.

Straw—No. 1 tangled, $15.50; No. 1 wheat, $11.50@12; No. 1 oat (nominal), $12@13.

Butter—Creamery, fancy, 40@41; do, choice, 38@39; do, good, 34@37; do, prints, 41@42; do, blocks, 40@41; do, nearby, 35@38; ladles, 26@28; Maryland and Penna. rolls, 22@23; Ohio rolls, 22@23; West Virginia rolls, 21@23; storepacked, 21; Md., Va. and Pa. dairy prints, 22@23.

Eggs—Western Md., Pa., nearby, 24c; Eastern Shore, Md. and Va., 24; Western, 24; West Virginia, 23@24; Southern, 23.

Live Poultry—Chickens, young, per lb., large, smooth, 34@35c; do, do, staggy, rough, 27@28; white leghorns, 27@28; do, spring, per lb., 1¼ to 1½ lbs., 55@60. Ducks—Muscovy and mongrel, young, per lb., 23@25c; do, white pekings, per lb., 26@28; do, puddle, per lb., 3½ lbs. and over, 25@26; do, smaller and poor, 22@23; do, Indian runner, per lb., 21@22. Pigeons—Per pair, old, 45@50c; do, do, young, 45@50. Guinea fowl—Young, each, 2 lbs., 70@75; do, do, under 1½ lbs., 35@40; old, each, 35@40.

Potatoes—Western Maryland and Pennsylvania No. 1, 100 lbs., $1.25@1.50; New York and New Jersey, No. 1, do, $1.25@1.50; Western No. 1, do, $1.25@1.50; Eastern Shore Maryland and Virginia McCormicks, do, $1.25@1.40; Southern Maryland McCormicks, do, $1.25@1.50; red potatoes, do, $1.25@1.40; all sections, No. 2, do, 50@75c; all sections, per 150-lb. bag, $2.50@3; No. 2, do, $1.50@1.75.

New Potatoes, Florida No. 1, per brl., $7@7.50; No. 2, do, $5@5.50; No. 1, per bu. crt., $2@2.25; No. 2, do, $1.50@1.75; sweets, North Carolina No. 1, per brl., $3@3.50; Eastern Shore Maryland and Delaware, do, $3@3.50; Eastern Shore Virginia, do, $2.50@3; yams, all sections, brl., $3@3.50; sweets and yams, all sections, No. 2, per brl., $1.50@1.75; sweets, all sections, No. 1, per bu. hamp, $1@1.25; yams, all sections, No. 1, per bu hamp, $1@1.25; sweets and yams, all sections, No. 2, per bu hamp, 50@60.

NEW YORK.—Wheat—No. 2 red and No. 2 hard, $1.57½; No. 1, Manitoba, $1.61, and No. 2 mixed Durum, $1.47, c. i. f. track New York, to arrive.

Corn—No. 2 yellow and No. 2 white, 79¼c, and No. 2 mixed, 78¾, c. i. f. New York, all rail.

Oats—No. 2 white, 48½@49c.

Hay—No. 1, $29@31; No. 2, $26@29; No. 3, $24@26. Shipping, $22@24 per ton.

Butter—Creamery, higher than extras, 40@40½c; creamery, extras (92 score), 39½; creamery, firsts (88 to 91 score), 37@39; packing stock, current make, No. 2, 21@22.

Eggs—Fresh-gathered, extra firsts, 28@29c; do, firsts, 26½@27½; storage packed, extra firsts, 29½@30; do, firsts, 26@29; New Jersey hennery whites, extra fancy, candled selections, 39; do, uncandled, 36@37; State, nearby and nearby Western hennery whites, firsts to extras, 30@36; do, hennery browns, extras, 32; State and nearby gathered browns and mixed colors, firsts to extras, 26@32.

Cheese—State, whole milk, flats, fresh, specials, 17½@18c; do, average run, 17; State, whole milk, twins, fresh, specials, 17½@18; do, average run, 17.

Live Poultry—Broilers, 40@70c; fowls, 26@29; roosters, 16; turkeys, 25@30; chickens, 27@33.

Dressed Poultry—Western chickens, 25@43c; fowls, 22@33; old roosters, 20@25; turkeys, 40@51.

PHILADELPHIA.—Wheat—No. 2 red winter, $1.43@1.48; do, garlicky, $1.39@1.44.

Corn—No. 2, for export, 70½@71¼c; No. 3, 69½@70½; No. 4, 68@69.

Oats—No. 2 white, 48@48½c; No. 3, 46½@47.

Hay—Timothy No. 2, $21@22 per ton; do, No. 3, $19@20; sample, $16@18; no grade, $14@16; clover mixed hay, light mixed, $21@21.50; No. 1 mixed, $19@20.

LIVE STOCK

BALTIMORE.—Calves—Choice to handyweight veals, per lb., 8@8½c; choice, fat heavy veals, 7½@8; fair to good, 7@7½; heavy, smooth, fat veals, 6@7; heavy rough calves, 5@6.

Lambs and Sheep—No. 1 sheep, per lb., 6@7c; fair to good, 4@5; common, 25 to 40 lbs. choice, 16@18; poor and heavy lambs, 14@15.

Beef Cattle—First quality, per lb., 7@8c; medium, 5@6; bulls, as to quality, 4@5; cows, choice to fancy, per head, $50@75; common to fair, per head, $30@40.

Hogs—Straight, 10c; sows, as to quality, 7@8; stags and boars, 5@6; live pigs, as to size and quality, 12@13; shoats, as to size and quality, 10@11.

NEW YORK—Cattle—Steers, $8@8.25; bulls, $4.50@6; cows, $1.25@5.40.

Just So.

"Well, Uncle Gill, how's things in Plunkville?"

"Aw, too much progress."

"Eh?"

"Somebuddy wants to git up a 'Don't Beat Your Wife Week.'" That's poor advertising any way you take it."

Rare Sight.

"How carefully that salesgirl handles those valuable china dishes."

"Do you wish to buy any?"

"Oh, no. But it is great to see a girl handle dishes so carefully."

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Attorneys-at-Law
Offices at
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SCOTTSVILLE, VA.
Main Offices at Scottsville, Va.

W. D. DUIGIUD
Successor to Geo. A. Duiguid & Son
Licensed Embalmer and Funeral Director
Long Distance Phone 111
Lynchburg, Va.

A. H. CLEMENT
Attorney-at-Law
Appomattox, Va.
Practice in the courts of Appomattox Buckingham, Campbell and Amherst.

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Pays

JOB WORK A SPECIALTY
VOL. XXXV. NO. 17.

WARNING SAVES HARDING PARTY

Top Deck of Steamer in Flotilla of President Collapses

28 PERSONS ARE INJURED

Women Fainted And Became Hysterical; Children Screamed, And Men Were Powerless—Band Halts Panic.

Point Pleasant, O.—President Harding very narrowly escaped being aboard the steamer Island Queen when [illegible] the third deck of the Ohio river boat gave way, crashing to the deck below, carrying with it 200 persons. A last minute's warning, given by the preliminary cracking of the timbers, gave a school children's band and most of the other persons on the lower deck time to seek safety.

According to the police, 28 persons were injured. The most seriously injured, as reported by the police, are Wilbur Morgan, 15 years old, a student of Manchester, whose back is probably broken, and Richard Armstrong, of Ashtabula, O., whose arm was broken. The other injuries consisted chiefly of cuts and bruises.

The Island Queen was one of a flotilla of seven vessels which were on their way up the Ohio river to participate in the celebration of the centennial anniversary of Gen. U. S. Grant's birth.

That the President and Mrs. Harding and other distinguished personages in the Presidential party were not aboard the Island Queen was due to the caution of Government inspectors. They advised against the President making the trip on the old pleasure boat because of her condition. Consequently, the President and his party were assigned to the Cayuga, a Government boat, which led the flotilla of seven steamers from Cincinnati bearing between 10,000 and 15,000 persons.

The crash of the falling deck resounded from bow to stern. Many thought the steamer was sinking. Others thought the boilers had exploded. Women fainted and became hysterical. Children screamed and men mostly appeared awe-struck. Once [illegible] whose name could not be learned, attempted to jump overboard, but officers caught her. The little band boys and girls ran about, many crying, seeking their companions, fearing some had been buried under the debris.

Officers of the boat shouted orders for the people to remain in their places and keep quiet. Military officers and federal police, of whom there were many on board, also cautioned against [illegible] panic-stricken.

The Eleventh Division Band was on the deck immediately above, which did not extend all the way over the lower deck. They heard the crash and saw the deck drop. True to their military training, not a bandsman stirred. They were playing a soft air and sensing the situation, the director immediately struck up a lively tune in which each member put his entire energy. The music drowned the cries of children and of hysterical women. It no doubt had great effect in preventing a panic on the forward decks.

The river flotilla was passing New Richmond, Ohio, seven miles below Point Pleasant at the time. The barges, with the President aboard, leading the procession, had cleared the village, New Richmond citizens, however, did not know of the change in plans which put the President aboard the Cayuga. They began firing rockets as the Island Queen with its 1,000 passengers, came abreast. Those aboard crowded to the front decks to witness the spectacle ashore. Bands aboard were playing and everybody was in high spirits.

SHIP BOARD SHORTAGE GROWS.

Due To March Being Longer Month, Says Chairman Lasker.

Washington.—Expenses incurred in operating Shipping Board vessels during March in excess of the vessels' earning were $3,704,155, compared with $3,659,459 in February, Chairman Lasker announced. He attributed the increase to March being a longer month than February, with total voyages of 188, against 155 voyages in February.

The excess of outlay over income on voyage operations, excluding overhead, repairs and insurance, was $1,-[illegible],800, as against $593,290 for February.

The tanker voyage excess income over outlay for March was $290,868, compared with $534,481 for February.

AMATEURS SPOIL TEST.

Coast-To-Coast Wireless Message Only Partly Heard.

Oakland, Cal.—Interference of amateur stations prevented clear receipt of a transcontinental radio telephone message from the Westinghouse station at Newark, N. J., to the Rockridge station here. Portions of it were clearly audible across the receiving room, however. Plans for another test in which Pacific Coast notables will send speeches to Newark, N. J., were made at once.

CONSTABLE A KU KLUX.

Shot While Participating In Raid, Jury Decides.

Los Angeles.—The coroner's jury which inquired into the facts surrounding the killing of Constable M. B. Cox, slain by another officer while the constable was participating in a raid of masked men returned a verdict that Meadow came to his death while a member of a masked mob "presumably instigated and directed by the members of the Ku Klux Klan."

WEEKS SAVES

Economies Effected D[illegible] ministration Re[illegible]

Washington.—Secretary Weeks, in a letter to the Senate Military committee, "hastily prepared" report inaugurated during his administration in the War Department, [illegible] total saving of $40,023,3[illegible] was made in response to a request of the committee.

"It is very apparent," Secretary Weeks said, "that many of the economies which have been instituted in savings which have crystallized into actual policies which are permanent in character and the results of which will continue to be reflected in the expenditures for the army."

**EURO